

the bullionaire

BULLION 19B

www.bullioncellars.com.au

Matt Dunne

Matt Dunne is the Sommelier this time, and he is one busy boy. He is the Group Sommelier for Solotel, who manage over 30 properties across Sydney and Brisbane, including the signature ARIA restaurants. He has an awesome palate and he is also a very decent human being. So let's cover what he has chosen as we head into the cooler months. He starts with a sensational Italian white wine. A Soave Classico (pronounced "swah-vay") which is made from the Garganega grape variety from Veneto. A dry and medium bodied style, somewhere between a Pinot Grigio and a Chardonnay. Next we have 3 reds from Spain, Argentina and Australia. A Margaret River Shiraz with a twist, a blend from Mendoza from one of the giants of the Argentinian wine industry, then finishing with another sensational blend from South Eastern Spain. All these wines offer an intensity, complexity and freshness which are perfect as we head into the cooler months, with more slow cooked meals and more time around the dinner table.



2016 GINI SOAVE CLASSICO VENETO *Italy*

2016 ALMA NEGRA MENDOZA *Argentina, Bonarda / Malbec*

2016 TALENTO MONASTRELL / SYRAH BY EGO *Jumilla, Spain*

2017 MARQ CUT & DRY SHIRAZ *Margaret River*

2016 GINI SOAVE CLASSICO VENETO *Italy*



Soave is made from the Garganega grape variety in Veneto, in the North East region of Italy. The Gini family have been making wine in this region since the 1600's, and they own vineyards in the Classico region on steep hillside slopes.

The most common flavour descriptors of Soave are peach, honeydew, citrus and nutty, almond like characters. This is a dry, medium bodied wine, somewhere between a Pinot Grigio and a Chardonnay, with a slight oily like richness that adds a little extra punch. It also benefits from the 3 years in the bottle.

Selected 69th in the 2017 Wine Spectators Top 100 wines.

2016 ALMA NEGRA MENDOZA *Argentina, Bonarda / Malbec*



Ernesto Catena is the eldest son of Nicolás Catena of Catena Zapata, considered by many as the "bohemian" of the Catena family. In 2002 he branched out from his father to produce wines that reflect his personality on a much smaller scale than the parent company. Alma Negra is one of those brands, which remains a bit of a mystery. No information is given about the wine, other than it is from Mendoza and a blend of Bonarda and Malbec.

There is a richness to this wine which is extremely enjoyable. On the nose, you have largely dark fruits with underlying chocolate overtones. The palate is plush, as you would expect, showing lovely Asian spices with toasty oak and fine tannins.

2016 TALENTO MONASTRELL / SYRAH BY EGO *Jumilla, Spain*



Ego Bodegas is what we would call a boutique winery in Australia, which is not that common in Europe, where most wineries are the result of generations of family ownership. This wine is a blend of 80% Monastrell, which is what we call in Mourvedre in Australia, and is part of the famous GSM blends of South Australia and the Southern Rhone.

This wine is all about freshness, juicy flavours and a cracking acidity. The wine only sees 2-3 months in oak, allowing the fruit and acidity to shine. There is a tension and complexity to this wine, as it is just so fresh, vibrant and enjoyable.

2017 MARQ CUT & DRY SHIRAZ *Margaret River*



Margaret River is most famous for its Chardonnay and Cabernet Sauvignon, and their version of the SSB (Sauvignon Blanc Semillon). However these are readily available from any of your local bottle shops. Matt has chosen a Shiraz from a sensational winemaker with an Italian twist. The 2017 Marq Cut & Dry Shiraz.

When their Shiraz grapes reach the desired ripeness, the canes are 'cut', thus effectively separating the bunches from the vine. The grapes are then left to hang on the severed cane to 'dry' for a period of 2 weeks, whereby the berries shrivel, concentrating the flavour, colour, tannin and acidity. (This drying process is a variation of the Italian Amaraone style). The result is a quite luxurious wine, full of dark berries and a very prominent Christmas cake type aroma and flavour. The best thing about this wine is that despite being luscious and full bodied, it still is fresh and vibrant with great acidity.



Enjoy the wines! **Matt**



Stu Freeman and Matt Eagan – The Bullion Cellars Team

BULLION CELLARS
SOMMELIER SELECTED AND DELIVERED

BULLION 19B

www.bullioncellars.com.au